Hummus for 100

Makes: 100 sandwiches

Prep Time: 2 hours

Cook Time: 2 hours

Ingredients:

- **20 lbs** cooked chick peas
- **3 tbsp** sea salt (opt.)
- **20 cups** tahini
- **50**lemons, juice of
- **2 heads** minced garlic
- **23 L** water

Other Options:

- **10 cups** diced fresh parsley
- **4 cups** diced onions
- **1 cup** toastd sesame oil (opt.)

Equipment:

- **38 L** pot
- **very large** mixing bowl

Soak chick-peas overnight. (Note - they will double in volume so fill the container full of water and only half full of dry chick peas.) Drain the water and place chick-peas in a 38 L pot with 23L of fresh water and salt, and bring to a rapid boil over high heat. Reduce heat and simmer for at least one hour (or until chick-peas are easily mashed between finger). In a very large micing bowl, combine all

ingredients and, with a food masher, mash chick peas until smooth. (An alternative is to place all ingredients into a food processor or blender and blend until smooth.) Be sure to add water as necessary to create a creamy consistency. Let cool, and serve as a sandwich in pita bread with sprouts and/or lettuce and cucumbers, or as a dip for cut vegetables and wedges of pita bread. If used as a dip, spinkle paprika over top. If using oil drip it on top.

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